

(12) INTERNATIONAL APPLICATION PUBLISHED UNDER THE PATENT COOPERATION TREATY (PCT)

(19) World Intellectual Property Organization
International Bureau



(43) International Publication Date
30 October 2003 (30.10.2003)

PCT

(10) International Publication Number
WO 03/088754 A1

- (51) International Patent Classification⁷: A23C 20/02
- (21) International Application Number: PCT/GB03/01566
- (22) International Filing Date: 11 April 2003 (11.04.2003)
- (25) Filing Language: English
- (26) Publication Language: English
- (30) Priority Data:
0208683.3 16 April 2002 (16.04.2002) GB
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- (81) Designated States (national): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NI, NO, NZ, OM, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (regional): ARIPO patent (GH, GM, KE, LS, MW, MZ, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian patent (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European patent (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PT, RO, SE, SI, SK, TR), OAPI patent (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).

Published:

- with international search report
- before the expiration of the time limit for amending the claims and to be republished in the event of receipt of amendments

For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.

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A1**WO 03/088754 A1**

(54) Title: CHEESE SUBSTITUTES

(57) Abstract: A cheese substitute to imitate grated parmesan cheese comprises a protein or other bland tasting edible particulate combined with a vegetable fat component and a salt along with flavouring to approximate the taste and smell of parmesan cheese. The preferred choice of protein or edible particulate source is a full fat pre-cooked soya flour. The vegetable fat chosen is one suitable to act as the binding as well as mixing matrix for the cheese substitute. Thus, a vegetable based fat such as partially or fully hydrogenated vegetable oil commonly known as "Vegetable Shortening" is used. Fine grain sodium chloride is preferred as the salt in order to allow ready and discrete combination with the other constituents of the cheese substitute.